

about 2 feet in height is packed tight with persimmons while they are still green, just turning. The mouth of the jar is filled with rice straw. They think rice straw better than wheat straw. The jar is then turned upside down in pans with some water in so that a water seal is made. In about thirty days they are ripe and good to eat."

MEXICO. Contreras. Mr. William Brockway writes April 2, 1913: "I have been on the frontier an in Mexico since 1882, some 15 years ago I established an experimental garden and orchard for a plantation company on the Isthmus of Tehuantepec, and know the country from one end to the other and know of many good things worthy of introduction and cultivation, and only wish I were so fixed that I could give time and attention to it.

"Referring to the corn mentioned in your letter of March 12th. The name is Quarenteña (40 days). I have eaten this corn boiled in places along the lower Balsas River as early as February 14th. I trust you will pardon me for taking up your time but I am very much interested in these matters.

"In the Guerrero country we also have the Ajoujoli (sesame) which is grown there extensively as a crop. The seeds are sold in large quantities to mills that grind and press out the oil which is used in the finest native dishes (mole de guacalote, etc.) cooked. The oil is much superior to olive oil and is used also by watchmakers and for fine machine oiling.

"Cascalote is a bean growing on a tree much resembling the mesquite. This tree is protected by law of government, and is one of the best tanning materials ever used. The bean of the species we have here would almost revolutionize the tanning industry if better known. It will tan a cow hide in eight days, goat skins in three days. This could be grown all along the Rio Grande River country, California, etc.

"Cherimoya - I know of a fruit of this order growing in that country much superior to any I have ever seen. The pink-fleshed pulp resembles a watermelon, a flavor of pineapple, apricot, and strawberry. Fruit grows as large as a sugar bowl. Weight about 2 lbs.

"Guava - I know of a tree of this variety, Isthmus of Tehuantepec, growing 30 to 40 feet high. Fruit as large as a lemon and same color. The most acid fruit I have ever met with. We cooked it with four times its weight of sugar and then could barely eat it.